

UNLIKE OTHER TEPPANYAKI



GINZA

UNFORGETTABLE TEPPANYAKI EXPERIENCE





The art of Teppanyaki originates in Osaka 200 years ago and has become extremely popular with gourmets around the world. Teppanyaki is a Japanese **barbecue** style of cooking for seafood, quality fillet of meat and fresh vegetables, etcpresented and prepared by the chefs, skillfully display their expertise on the hot plate in front of you. Your meal is personally prepared to your requested taste.

Ginza Teppanyaki located at 139 Little Bourke Street, Melbourne (China Town) was established in 1995. We continue to be one of the impeccable restaurants in the Melbourne CBD. High qualities of food and chefs' superior skills have attracted many regular customers and overseas tourists. Unlike other Teppanyaki restaurants, we use cast iron grills for cooking. It boosts the iron intake, which is essential for maintaining energy levels and helps to strengthen immune systems. We welcome you to come if you are looking for ice-breaking interaction with our Teppanyaki chefs and a dinner full of joy and laughter.

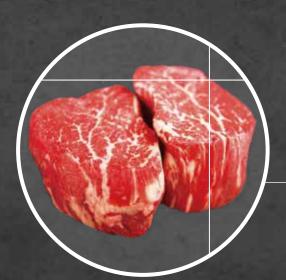
Our restaurant can cater for a party up to 200 people. Functions we continually cater for include end of year financial and Christmas celebrations, bucks and hens nights, school excursions, anniversaries, birthdays, and many other special occasions as requested by our customers.



\$ 98 🔯 SET 1

Entree

みそ汁 Miso Soup 寿司 Sushi



Main Course

海老 Prawn 鶏 Chicken 牛肉 Beef Tenderloin (Extra \$30 for Wagyu Sirloin Beef)

鉄板焼き野菜 Teppanyaki Vegetables 焼飯 Fried Rice

At Ginza, you will find the largest Australian Prawn available in the market and the beef tenderloin is MSA4+ as our signature steak, which is of export quality. All sauces used for your food are specially made by our experienced chefs with traditional recipes which include with local season vegetables and fresh fruites.

* If you have any special dietary requirements, please let us know in advance or upon arrival. We will try our best to cater your needs so that you can still enjoy a wonderful experience at Ginza!





SET 2 \$ 108 Meat Lover

Entree

Miso Soup みそ汁 Sushi 寿司 Yakitori 焼き鳥

Main Course

Lamb 子羊 Chicken 鶏 Beef Tenderloin 牛肉 (Extra \$30 for Wagyu Sirloin Beef)

Teppanyaki Vegetables 鉄板焼き野菜 Fried Rice 焼飯



Seafood Lover \$ 115 SET 3





みそ汁 Miso Soup 寿司 Sushi 生牡蠣 Fresh Oyster 海老天麩羅 Prawn Tempura カリフォルニアロール California Roll

Main Course

海老 Prawn イカ Squid ロッキングフィッシュ Rockling Fish 鮭 Salmon

鉄板焼き野菜 Teppanyaki Vegetables 焼飯 Fried Rice

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SET 4 👺 \$ 128

Entree

Chef's Special シェフのスペシャル

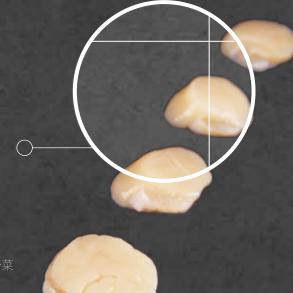
Miso Soup みそ汁 Sashimi 刺身

California Roll カリフォルニアロール

Main Course

Prawn 海老 Scallop ホタテ貝 Chicken 鶏 Beef Tenderloin 牛肉 (Extra \$30 for Wagyu Sirloin Beef)

Teppanyaki Vegetables 鉄板焼き野菜 Fried Rice 焼飯



\$ 159 SET 5

Entree

シェフのスペシャル Chef's Special

みそ汁 Miso Soup 生牡蠣 Fresh Oyster 刺身 Sashimi カリフォルニアロール California Roll

Main Course

海老 Prawn 子羊 Lamb ホタテ貝 Scallop 鮭 Salmon 牛肉 Beef Tenderloin (Extra \$30 for Wagyu Sirloin Beef)

鉄板焼き野菜 Teppanyaki Vegetables 焼飯 Fried Rice

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LOBSTER SET



Seasonal Price (Start From \$260)

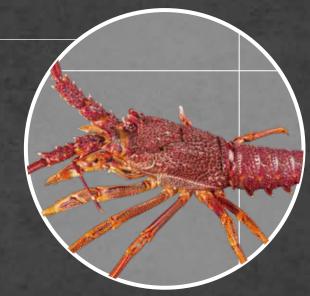
Entree

Sashimi 刺身 Fresh Oyster 生牡蠣

Main Course

Half Lobster 伊勢海老 Lamb 子羊 Scallop ホタテ貝 Beef Tenderloin 牛肉 (Extra \$30 for Wagyu Sirloin Beef) Lobster Soup 伊勢海老スープ

Teppanyaki Vegetables 鉄板焼き野菜 Fried Rice 焼飯



\$ 45



Kids Set (12 Years & Under)

Entree

みそ汁 Miso Soup

Main Course

イカ Squid 鶏 Chicken ロッキングフィッシュ Rockling Fish

鉄板焼き野菜 Teppanyaki Vegetables 燒飯 Fried Rice



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VEG SET



\$ 59

Entree

Miso Soup みそ汁 Yasai Salad 野菜サラダ Spring Roll 春巻

Main Course

Vegetable Tempura 野菜の天麩羅 Agedashi Tofu 揚げ出し豆腐

Teppanyaki Vegetables 鉄板焼き野菜 Fried Rice 焼飯



SIDE DISH



Cold Appetizers:

Seasonal Price	Lobster Sashimi
\$79	Ginza Deluxe (Sashimi and Sushi combination)
\$16	Fresh Oyster (2 pcs)
\$16	Sashimi (5pcs)
\$16	Seafood Sushi (4pcs)
\$16	Wagyu Sushi (2pcs)
\$14	California Roll (2 pcs)
\$14	Seaweed Salad
\$12	Yasai Salad
\$8	Osinko (Japanese Pickle)



Hot Appetizers:

\$29	Foie Gras Wagyu Toast
\$19	Prawn Gyoza
\$16	Pork Gyoza
\$16	Prawn Tempura (3 pcs)
\$16	Agedashi Tofu
\$16	Yakitori (2 pcs)
\$16	Deep Fried Oyster (2 pcs)
\$16 \$16	Deep Fried Oyster (2 pcs) Teppanyaki Vegetable
\$16	Teppanyaki Vegetable
\$16 \$14	Teppanyaki Vegetable Vegetable Tempura

Steam Rice

\$ 5



Teppanyaki Dish:

Seasonal Price	Lobster
\$99	Wagyu Sirloin Beef
\$82	Angus Eye-fillet Stea
\$82	Prawn (4pcs)
\$76	Lamb Cutlets (4pcs)
\$76	Scallops (12pcs)
\$63	Squid (4pcs)
\$63	Salmon (4pcs)
\$54	Rockling Fish (4pcs)
\$54	Chicken (4pcs)

* Available in individual pieces



Patrons please note:

Patrons who participate in the food fames during meals are doing so at their own risk.

Customers are not permitted to play games with each other in this restaurant.

Only Teppanyaki chefs are allowed to play games with customers who agree to participate.

This is a fully licensed restaurant - No BYO.

No split bill.

A/ 139 Little Bourke Street, Melbourne VIC 3000 T/ (03) 9663 1155 (03) 9663 1591

Trading Hours: Lunch 12 noon to 3:00p.m. (Mon - Sun) 6:00p.m. to 10:00p.m. (Mon - Thu) 6:00p.m. to 10:30p.m. (Fri) 5:30p.m. to 10:30p.m. (Sat) 5:30p.m. to 9:30p.m. (Sun)





